



Lunch Menu

Starters

Side Idaho Fries – 8,14
Black Truffle Fries – 14, 24
Side House Made Chips – 5
Shrimp Cocktail –8 Each

Salads

Haystack

Local Mixed Greens, Tomato, Herbed Red Wine Vinaigrette - 13

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 19

Burrata

Burrata, Sliced Tomatoes, Over a Small Bed of Arugula, Olive Oil, Crushed Almonds, Aged Balsamic - 20

* Steak Salad

8oz. Sliced Steak, Grilled Medium, Field Greens, House Made Blue Cheese Dressing, Mix Olives & Almonds, Cucumber, Blue Cheese Crumbles – 28

*Seared Shrimp Salad

(2) U- 6 Shrimp Marinated in Calabrian Peppers & Lemon, Field Greens, Cucumber, Sliced Cherry Tomatoes, Red Onion, Cherry Pepper Vinaigrette –24

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuity may be added to large parties.

We Apply a Supplemental Fee to all Credit Card Transactions

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions



Sandwiches

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 18

Ham & Cheese

Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

Turkey Sandwich

Oven Roasted Turkey, Herb Aioli, Cheddar Cheese - 18

Smoked Salmon Tartine

Smoked Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 20

*Grilled Wagyu Burger

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 19

Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Sliced Bleu Cheese, Grilled Ciabatta, Herbed Aioli, Chips – 19

Pasta

Risotto

Choice of

Citrus, Roasted Garlic, or Parmesan Risotto -15

Protein Add Ons

Skirt Steak – 13

Chicken – 9

Shrimp – 9

Bolognese

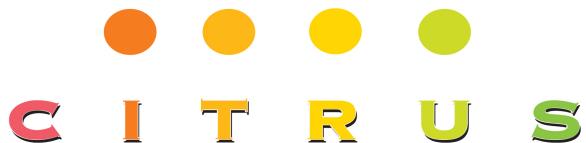
Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta--2

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LATE LUNCH

Served 1:30-3:00 Monday-Saturday

Shrimp Cocktail

Served with Homemade Cocktail Sauce -8 each

Haystack

Osceola Organic Field Greens with Red Wine Vinaigrette – 12

Spicy Moroccan Hummus

Homemade Hummus, Spicy Calabrian Chili Paste, Almonds, Minced Olives, Olive Oil, Feta, Chips - 16

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 18

Caprese Salad

Mozzarella, Sliced Tomatoes, Over a Small Bed of Arugula, Olive Oil, Crushed Almonds, Aged Balsamic - 20

***Smoked* Salmon Tartine**

Smoked Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 20

Turkey Sandwich

Oven Roasted Turkey, Herb Aioli, Cheddar Cheese - 18

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 17

Ham & Cheese

Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

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DINNER MENU

STARTERS

Idaho French Fries

Idaho Potato French Fries, Skin On, with Sea Salt – 8, 14
With Italian Black Truffle Butter – 14, 24

Mediterranean Olives

Mixed Olives, Lemon Peel, Red Pepper Flakes, Salted Almonds, Olive Oil -16

Spicy Moroccan Hummus

House Made Hummus, Spicy Calabrian Chili Paste, Almonds, Minced Olives, Olive Oil, Feta, Warm Bread Loaf –18

Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter, Herbed Goat Cheese - 20

***Jumbo Shrimp Cocktail**

U-6 Shrimp, House Made Cocktail Sauce – 8 Each Shrimp

Beet Appetizer

Baby Organic Red & Yellow Beets, Herbed Goat Cheese, Herbed Red Wine Vinaigrette, Almonds – 18

Burrata

Sliced Tomatoes, Arugula, House Made Pesto, Almonds, Reduced Balsamic Vinegar, Olive Oil, Sea Salt –22

Loaf of Warm Bread – 5

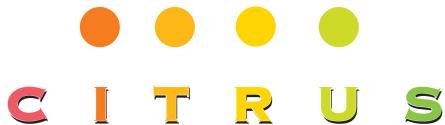
If You Would Like to Show the Chefs Your Appreciation,
Buy the Chefs A Shift Cocktail - 25 Tax Free

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SALADS

Haystack

Local Mixed Greens, Tomato, Cucumber, Beets, Herbed Red Wine Vinaigrette - 13

Burrata

Sliced Tomatoes, Arugula, House Made Pesto, Almonds, Reduced Balsamic Vinegar, Olive Oil, Sea Salt -22

Haricot Vert Salad

French Green Beans, Local Baby Heirloom Tomatoes, Gorgonzola tossed in a Red Wine Vinaigrette – 17

Endive

Endive, ½ Poached Pear, Bleu Cheese Crumbles, Sherry-Dijon Vinaigrette -17

Iceberg Wedge Salad

Iceberg Wedge, Homemade Green Goddess Dressing, Red Onion, Local Baby Tomato -15

Inquire About Adding Protein to Your Dish

PASTA

Risotto

Choice of:

Truffle, Citrus, Roasted Garlic, or Parmesan -35

Inquire About Adding Protein to Your Dish

Truffle Tagliolini

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

Spinach Tagliolini

Cipriani Spinach Infused Tagliolini, Roasted Garlic Butter, Fresh Spinach, Fresh Parmesan –36

Bolognese

Ground Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta—33

Hot Italian Sausage Pasta

Rigatoni, Broccolini Pesto, White Beans, Hot Italian Sausage -32

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FROM THE SEA

***Norwegian Salmon**

Grilled Norwegian Salmon, Mustard Glaze, Butternut Squash Puree, Feta, Pomegranate Seed, Dill Cream- 44

***U6 Prawns**

Spicy Calabrian Pepper & Lemon Marinaded Prawns Over Lemon Scented Capellini, Cherry Tomatoes, Lemon- Thyme Vinaigrette -42

***Fresh Snapper**

Lemon Scented Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 44

FROM THE LAND

***8oz Filet Mignon**

8oz Filet Mignon, Creamy Potato Puree, Spring Peas, Finished with a Sauce Robert & Dab of Garlic Butter -55

***Pork Ribeye Chop**

Grilled Boneless Pork Ribeye Chop, Spicy Peppernada, Parmesan Grits -42

***Airline Chicken Breast**

Oven Roasted Airline Chicken Breast, Cherry Pepper, Sweet Corn & Bacon Risotto -39

***8oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -24

Grilled Ribeye Steak

15oz Ribeye, Dablop of Herb Truffle Butter, Potato Puree, French Green Beans -65

SIDES - Creamy Potato Puree, Haricot Vert, Broccolini – 7

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SUNDAY DINNER

STARTERS

Idaho French Fries

Idaho Potato French Fries, Skin On, with Sea Salt – 8, 14
With Italian Black Truffle Butter – 12, 23

Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,
Herbed Goat Cheese - 20

***Jumbo Shrimp Cocktail**

U-6 Shrimp, House Made Cocktail Sauce – 8 Each Shrimp

Loaf of Warm Bread – 5

SALADS

Haystack

Local Mixed Greens, Tomato, Cucumber, Beets, Herbed Red Wine Vinaigrette - 13

Burrata

Sliced Tomatoes, Arugula, House Made Pesto, Almonds, Reduced Balsamic Vinegar, Olive Oil, Sea Salt
-22

**If You Would Like to Show the Chefs Your Appreciation,
Buy the Chefs A Shift Cocktail - 25 (Tax Free)**

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PASTA

Risotto

Choice of:

Truffle, Citrus, Roasted Garlic, or Parmesan -35

Inquire About Adding Protein to Your Dish

Truffle Tagliolini

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

Bolognese

Ground Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta—33

FROM THE SEA

*Norwegian Salmon

Grilled Norwegian Salmon, Mustard Glaze, Butternut Squash Puree, Feta, Pomegranate Seed, Dill Cream— 44

*Fresh Snapper

Lemon Scented Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 44

FROM THE LAND

*8oz Filet Mignon

8oz Filet Mignon, Creamy Potato Puree, Spring Peas, Finished with a Sauce Robert, Dab of Garlic Butter -55

*Airline Chicken Breast

Oven Roasted Airline Chicken Breast, Sweet Corn & Bacon Risotto -39

*8oz Prime Burger

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -24

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